



Upgrade to Add Russet Potatoes

Mustard-Glazed Salmon with Corn & Snap Peas



20-30min



2 Servings

| We customized this recipe by adding russet potatoes.

What we send

- 1 yellow onion
- ½ oz whole-grain mustard ¹⁷
- 4 oz snap peas
- 1 plum tomato
- 2 russet potatoes
- ¼ oz fresh dill
- 10 oz pkg salmon fillets ⁴
- 5 oz corn

What you need

- red wine vinegar (or white wine vinegar)
- sugar
- kosher salt & ground pepper
- olive oil

Tools

- rimmed baking sheet
- medium nonstick, ovenproof skillet

Allergens

Fish (4), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 830kcal, Fat 40g, Carbs 71g, Protein 37g



1. Make mustard glaze

Preheat oven to 450°F with a rack in the center.

Finely chop **1 tablespoon onion**, then thinly slice 3 tablespoons of the remaining onion.

In a small bowl, stir to combine **chopped onions, mustard, 1 teaspoon each of vinegar and sugar, and a generous pinch each of salt and pepper.**



4. Cook corn & snap peas

Heat **1 tablespoon oil** in a medium nonstick, ovenproof skillet over medium-high. Add **corn, snap peas, and sliced onions**; season with **salt and pepper**. Cook, stirring, until corn and snap peas are crisp-tender, 2-3 minutes. Transfer to a medium bowl and wipe out skillet.

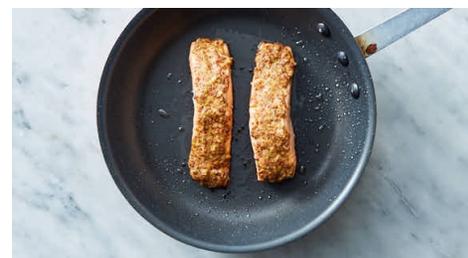


2. Prep ingredients

Trim ends from **snap peas**, then thinly slice on an angle. Cut **tomato** into ½-inch pieces.

Scrub **potatoes**, then cut into 1-inch pieces. Toss on a rimmed baking sheet with **1 tablespoon oil** and season with **salt and pepper**.

Coarsely chop **dill**, discarding thick stems.



5. Cook salmon

Heat **1 tablespoon oil** in same skillet over medium-high, and swirl to coat. Add **salmon**, skin side down, and cook until skin is lightly browned and crisp, about 3 minutes. Transfer skillet to oven and roast on center oven rack until salmon is just cooked through, about 3 minutes more.



3. Bake potatoes, prep fish

Roast **potatoes** on center oven rack until potatoes are golden and crisp on the bottom, 10-12 minutes. Set aside for step 6; lower oven temperature to 425°F.

While potatoes bake, pat **salmon** dry and place skin side down on a cutting board.

Reserve **½ tablespoon of the mustard glaze** for step 6, then spread remaining glaze on top of salmon fillets in an even layer.



6. Finish & serve

Meanwhile, to **corn and snap peas**, stir in **chopped dill and tomatoes, reserved mustard glaze, 1 tablespoon oil, and ½ tablespoon vinegar**. Season to taste with **salt and pepper**.

Serve **salmon** with **veggies** and **roasted potatoes** alongside. Enjoy!